6: Sauer--85 G-5 (1785-94) 1802 Yakut
116, 226, 251

"Of the neighbouring Yakuti [RCH: near Svedne Ostrog] we sent to request a supply of horses to convey us to Yakutsk, with the earliest winter roads. The inhabitants were, for the greater part, at their autumnal fishing huts on the river Euxeva, 40 versts up the Kovima, when we arrived; but returned a few days after with a plentiful supply of fish, berries, roots &c.

On the 20th September the river was frozen over; and on the 22nd, the inhabitants made a kind of dam nearly across, by sticking poles upright quite close together, only leaving openings for inserting nets and wiers, to catch a winter's supply of fresh fish.

The nets were examined twice a day, and generally found well stocked with nelma, muksoon, omul, and seld (a kind of herring), a few stirled also were now and then caught; and these were thrown on the ice to freeze, the only method adopted to preserve them."

6: Sauer--130 [2] G-5 (1785-94) 1802 Yakut
116, 221, 251, 411, 224

"About the 25th of June, at the conclusion of their holidays, they commence their summer occupation by collecting a great supply of the inner bark of the pine and birch, which they dry on racks in their huts: hay-making and fishing then occupy the time till berries are ripe, when they collect an immense quantity, and boil to preserve them. In the beginning of October they kill their winter stock of cattle for food, and let it freeze, which preserves it fresh and good; of course they save so much hay. In October. and November they catch fish under the ice. Toward the end of the latter month, they go out on the chase: for wolves and foxes they place in their tracks poisoned baits of corrosive sublimate, which they call sullima, and also of nux vomica (Tshillebucha); besides having traps set, spring bows, &c. They are very expert archers, and have a plentiful supply of arrows in their quivers."

7: Shklovsky -- 40 T-3 (1891-92) 1916 Yakut
116, 251

"Near the fishing-place were two Yakut women, covered with fish-blood, busily engaged in cutting off the heads and tails, boning the fish, and curing it in the sun, afterwards smoking it over a wood fire. Treated in this way chiri is called yukala; peldiadki, hatchirka; and pike, kitchimass. All the entrails were placed in a kettle and a boy of about ten years old was busily scooping some of this out and frying it over the fire, preparing salamat. To the Yakut children, the fishing season is like our jam-making season, and the fish-entrails are equivalent to the scum on the jam!"